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HOMEMAKERS CALENDAR

A radio conversation between Miss Ruth Van Deman, Bureau of Home Economics, and Mr. Wallace Kadderly, Office of Information, broadcast Thursday, October 27, 1938, in the Department of Agriculture period of the National Farm and Home program, by the National Broadcasting Company and a network of 93 associate radio stations.

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WALLACE KADDERLY:

And now Ruth Van Deman for another "friendly chat." And by the way that's the name a listener in Duluth, Minnesota, has given these weekly visits on home economics. She says they come through to her, up there on the rim of Lake Superior, like "friendly chats."

And I just want to take a few seconds here to say how glad we are that she feels that way. It's exactly the way we feel here in Washington as we gather around the microphone from day to day and report to you, as best we can, what the Department of Agriculture is doing.

Some of these reports are of more interest to some of you in some parts of the country than to others. I mean of course the agriculture part of our program. We can't make it fit all the people all the time.

But we don't have to do any regionalizing on home economics. We know home economics applies every where---in all parts of the country---in the city as well in the country. And it's a satisfaction to have you write in as you have this week---so many of you---and tell us so.

I say us because I want to include myself in that satisfaction--but I really mean Ruth Van Deman who's standing by here wondering what I'm going to say next about her subject. Only this, we're particularly glad to have that message from "the heart of Cincinnati" and from that new listener who joined us in Denver, Colorado, last week for the first time. You remember, Ruth, she wants to know what else you have to offer besides the meat leaflets that will help her with her everyday meal plans?

RUTH VAN DEMAN:

Yes, we have sent her the list to choose from. I have a feeling she's new at housekeeping and wants to build up a homemaker's reference shelf.

KADDERLY:

She's come to the right source for that.

VAN DEMAN:

Yes, we can start her off.

KADDERLY:

The way she's worded that note shows she's very quick on the pick up.

VAN DEMAN:

I'm sure of it. She'll probably be trying out new ideas as long as she's keeping house. When she's 73 I think she'll be like our friend in Clifton Heights, Pennsylvania. She heard us talking about the hamburger steak and sandwiches last Thursday. She says she's always liked to cook and is never too old to learn, from

73 right on up: Wallace, aren't you going to give some kind of a salute or high sign to the men who sent us their favorite hamburg recipes?

KADDERLY:

If you think I should. Of course men are a little modest about such things.

VAN DEMAN:

Oh yes. But maybe you need an expert reporter like Mrs. Donovan. I think you saw this letter from her---go ahead, read it aloud---it's good.

KADDERLY:

"Oct. 20.

"My dear Miss Van Deman:

Please may I have the two meat bulletins you mentioned in today's broadcast? (I wrote the names on a slip of paper and it has slipped out of sight.)

"Have you ever creamed hamburger and served it on toast? We call this Donovan's Special, since it is original with my husband."

VAN DEMAN:

That next paragraph tells how he does it -- fries the meat till it's brown, and stirs it to break it into tiny pieces. Then adds liquid and flour to make a brown gravy, not too much flour. I imagine he browns the flour along with the meat. And maybe he adds some parsley or onion. He doesn't go by any exact recipe.

KADDERLY:

Evidently not, because Mrs. Donovan goes on to say, "Like so many men cooks he takes a dab of this and a dab of that". Am I giving away anything here?

VAN DEMAN:

No, go right along.

KADDERLY:

"He loves to cook if I stay away and don't bother him---until all the dishes are soiled. Then I'm privileged to enter my kitchen and clear away the wreckage---while he stays away." Rath, are you sure this isn't a frameup?

VAN DEMAN:

No. I'd call it just very good reporting. Well, now for two or three things about apples and pumpkins. Next Monday's Halloween and there'll be a good many calls for apples and pumpkins. Where's Mr. Mike Rowell?

E. J. (MIKE) ROWELL:

Right here.

VAN DEMAN:

Any more news on the apple crop?

ROWELL:

Nothing that changes the picture very much lately.. There are still plenty of apples in most places, though this isn't a big apple year like 1937. Some varieties are higher priced than they were last Halloween. But there are plenty of fine red-cheeked apples this October.

VAN DEMAN:

Like Jonathans.

ROWELL:

Yes, Jonathans, and Mackintosh, and Delicious, and Staymans, and old-fashioned Winesaps. Now on the pumpkins.---

VAN DEMAN:

Just a minute. Haven't you some statistics on cider?

ROWELL:

No, I'm sorry. Our bureau doesn't seem to have kept any records of the number of gallons of cider Americans drink in a year. But what about that hot spiced cider you mentioned this morning?

VAN DEMAN:

You'll have to try that some time.

ROWELL:

We'll do that, next Monday night.

VAN DEMAN:

All you have to do is tie up a few whole cloves, and allspice, and some stick cinnamon in a piece of cheesecloth and drop the spice bag into your cider and heat it up to the boiling point. Add a little sugar to give a richer flavor and a grain or two of salt. And push the hot cider to the back of the stove and let it stand with the spices in it, to get their full flavor. Then just before you're ready to serve your spiced cider and doughnuts - - -

ROWELL:

Who said there were going to be doughnuts?

VAN DEMAN:

Well, it's just one of those combinations that's hard to improve on. Anyway, before you serve the spiced cider - - -

ROWELL:

A-standin' on the back of the stove - - -

VAN DEMAN:

Heat it up again. And when you go into the living room bearing a trayful of glasses not quite full to brim, there'll be a most delicious fragrance rising up from the hot spicy beverage and spreading all through the room.

ROWELL:

I can well believe it.

VAN DEMAN:

Now shall we move on to the pumpkin?

ROWELL:

Well, it's with pumpkin pretty much as it was the cider. I haven't a single figure to quote, but I know there are plenty of pumpkins for all purposes.

VAN DEMAN:

Food and otherwise.

ROWELL:

Pies, jack-o'-lanterns, and what not. And by the way, if you're looking for a pumpkin to cut into a jack-o'-lantern, choose one that's light for its size. That's a sign that the wall is rather thin. There'll be more breathing space for the candle. But if you want a pumpkin to cut up and boil down for pie, that's something else again.

VAN DEMAN:

I always pick for a heavy one.

ROWELL:

Right. There's more meat and less waste in a heavy pumpkin. And it's likely to be more tender and less fibrous. But I don't know of any rule, do you, that says you can't use the same kind of a pumpkin---or even the same one--- for both lantern and pie.

VAN DEMAN:

None at all. Only I want the pressure cooker to do the "boiling down" for me---to save time and stirring.

KADDERLY:

Ruth, going back to that hot spiced cider. That appeals to me very much. Is there a recipe for that in your apple-green-folder of Apple Recipes.

VAN DEMAN:

No. sorry, we didn't have room. But you don't need a recipe. Follow Mr. Donovan's line with the hamburg and you'll come out all right.

KADDERLY:

A little of this, and not too much of that.

VAN DEMAN:

There is a recipe though in that folder for scalloped apples and sweetpotatoes that I would just like to mention. It fits exactly a request that came the other day from another of our listeners. She wanted the Apple Recipes for "a mother who must make much of little". So I was very glad that we'd had room to put in some of these good combinations that make the same old standbys taste a little different.

KADDERLY:

And that's just why home economics is good economics. - - - Well, Ruth Van Deman, we'll be looking for you here next Wednesday (Wednesday of next week instead of Thursday). That's the day scheduled for the Outlook on Farm Family Living. And

you seem to be the one appointed to speak for the Bureau of Home Economics.

VAN DEMAN:

Yes. I've been sitting in on some of the Outlook meetings this week, with the home management people from the extension service in 30 States. I hope I'll be all primed for next Wednesday.

KADDERLY:

Fine. (Ad lib offer of Apple Recipes and meat leaflets--Meat Dishes at Low Cost, Cooking Beef According to the Cut.).

